BEER BRUNCH



SHARESIES

SCRATCH-MADE CINNAMON ROLL | 6.50 0

Shareable-sized Cinnamon Roll topped with Icing • ADD BACON +\$2.50

DONUT HOLES | 8.50 •

6 large scratch-made Cinnamon-Sugar Donut Holes served with local Berry Compote

ARKANSAS CHEESE DIP | 9.00 0

Arkansas-Style Yellow Cheese Dip topped with Jalapeños and "Rotel-ish" Southern Green-Chile Tomato Salsa. Served with Tortilla Chips and Saltine Crackers • ADD BACON +\$2.50

SMOKED JALAPEÑO PIMENTO CHEESE | 10.00 0

Pimento Cheese made with house-smoked Jalapeños. Served with Fiery Lavash Cracker Bread, Celery, and Spicy Calabrian Pickled Peppers • ADD BACON +\$2.50

HOPPIN' JOHN BLACK BEAN DIP | 10.00 @

Our dippable hummus-like spread made with Black-Eyed Peas and Roasted Poblano Peppers. Served with Fiery Lavash Cracker Bread, Celery, and Spicy Calabrian Pickled Peppers

PIZZA

- · ORDER EXTRA SAUCES & DRESSINGS FOR PIZZA BONE DIPPING +.75
- · GLUTEN-FREE CRUST AVAILABLE UPON REQUEST

BREWHOUSE BRUNCH | 15.00

Hashbrown Casserole, Thick Cut Bacon, Cheese, Over-Medium Egg, and house-made Verde Sauce

TRUFFLE OIL & EGG | 17.00 •

Shredded Mozzarella, Fresh Mozzarella, 2 Eggs, Lemon Ricotta Cream, Caramelized Onions, Romano Cheese, Oregano

WHITE RIVER | 18.00 0

Lemon Ricotta Cream, Mozzarella, Goat Cheese, Romano, Artichoke Hearts, Roasted Garlic, Onions, Fresh Thyme, Cracked Pepper, Lemon

CHEESY AF | 14.00 • PEPPERONI | 16.00

SIPS & 'MOSAS

HOUSE-MADE DRAFT MARGARITAS! | 8.00

PUNCHY FRUIT FIZZ | 6.50

Featuring PUNCHY Hard Seltzer and fresh Fruit Purée.

SEASONAL BREW'MOSA | 7.00

Rotating Lost Forty seasonal beer offerings topped with fresh-squeezed Orange Juice

MIMOSA | 7.00

Champagne topped with fresh-squeezed Orange Juice

LOCAL COFFEE BY THE CUP | 2.75

Freshly brewed Arkansas-made Mountain Bird (AR) coffee

WINE BY THE GLASS | 8.50 Pinot Noir or Pinot Gris

WINE BY THE CAN | 14.00 Rosé or Pinot Gris

GF GLUTEN-FREE





WAKEY-WAKEY

AVOCADO TOAST | 9.00

Smashed Avocado topped with Cherry Tomato-Caper Relish, Radish, Dill, and an 8 Minute Egg on *Boulevard Bread Company (AR)* Molasses Toast • MAKE IT CRAZY DELICIOUS! ADD SALMON +\$5.00

BREKKIE ENCHILADAS | 13.50

Smoked Jalapeño Pimento Cheese & Chicken Enchiladas topped with Mole Sauce, Sunny Side Up Egg, Queso Fresco, Pickled Onion, and Cilantro

SOUTHWESTERN HASHBROWN CASSEROLE | 8.50

Shredded Hashbrown Potatoes covered with Monterey Jack Cheese, Roasted New Mexican Green Chiles, and Caramelized Onions.

Topped with a Sunny Side Up Egg. • ADD BACON +\$2.50

DROP BISCUIT & SAUSAGE GRAVY | 10.00

Drop Biscuit topped with Sausage Gravy and served with two Sunny-Side-Up Eggs

BREAKFAST BISCUIT SAMMIE | 10.50

Thick Cut Bacon **or** Sausage Patty, Fried Farm Egg, and Sharp Cheddar Cheese on a House-Made Drop Biscuit. Served with a side of Pickled Peach Jam

BREWHOUSE BUTTERMILK HOTCAKES | 8.50

A stack of classic, scratch-made, fluffy Buttermilk Hotcakes served with a side of Syrup and Whipped Butter

CHOCOLATE CHIP HOTCAKES | 10.50

A stack of Chocolate Chip Hotcakes served with Whipped Cream on Top and a side of Syrup and Whipped Butter

ARKANSAS BLUEBERRY HOTCAKES | 10.50

A stack of Blueberry Hotcakes featuring local Blueberries from *Kornegay Farm (AR)* served with a side of Syrup and Honey Butter

BRUNCH-ISH

SMASH BURGER | 12.50

Two 3.5oz All-Beef Patties topped with two slices of Cheddar, Lettuce, Onion, Tomato, and house-made Thousand Island on a Brioche Bun • ADD BACON + \$2.50 | FARM EGG + \$1.50

COBB SALAD | 11.50

Lettuce, Thick Cut Bacon, 8 Minute Egg, Avocado, Tomato, Radish, Pickled Red Onion • ADD SMOKED TURKEY +\$8.00

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Choose your dressing Blue Cheese | House Ranch | Balsamic Vinaigrette | Vegan Ranch | Thousand Island | Vinegar & EVOO | Honey Cider Vinaigrette | Green Goddess |

ON THE SIDE

2 FRESH FARM EGGS | 3.00 • SAUSAGE PATTY | 3.00 2 THICK CUT BACON STRIPS | 3.00

UN-BEERS

SPARKLING WATER | 2.50 Richard's Rainwater

CANNED SODAS | 1.75 Sprite, Coke, Diet Coke

ICED TEA | 2.95 Sweet or Unsweet (free refills)